

### **Amendments to the Claims**

1. (Currently amended) A process for producing dry  $\beta$ -conglycinin protein which comprises heating a solution or paste containing 5 to 20% of  $\beta$ -conglycinin protein whose  $\beta$ -conglycinin content is 40% by weight or more in the protein at higher than 75°C but lower than 160°C under acidic conditions of pH 3.5 to 6.0 at an ionic strength of less than 0.2, and then drying the solution or paste.

2. (Previously presented) The process according to claim 1, wherein the acidic conditions are those at pH 4.0 to 5.6.

3-9. (Cancelled)

10. (Previously presented) The process according to claim 1, wherein the drying is carried out after neutralization and sterilization.

11. (New) A method for reducing a hydration property and high viscosity of a solution of  $\beta$ -conglycinin protein which comprises heating a solution or paste containing 5 to 20% of  $\beta$ -conglycinin protein whose  $\beta$ -conglycinin content is 40% by weight or more in the protein at higher than 75°C but lower than 160°C under acidic conditions of pH 3.5 to 6.0 at an ionic strength of less than 0.2.

12. (New) The method according to claim 11, wherein the acidic conditions are those at pH 4.0 to 5.6.

13. (New) The method according to claim 11, wherein the solution or paste is dried after heating under acidic conditions.

14. (New) The process according to claim 13, wherein the drying is carried out after neutralization and sterilization.